

WEST

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L23: Entry 21 of 22

File: DWPI

Oct 28, 1976

DERWENT-ACC-NO: 1976-83421X

DERWENT-WEEK: 197645

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TITLE: Achieving or reinforcing pickling redness of meats - by adding haemoglobin hydrolysate pref. complexed with nitrogen monoxide or carbon monoxide

PATENT-ASSIGNEE:

ASSIGNEE	CODE
RASPE U	RASPI

PRIORITY-DATA: 1975DE-2517381 (April 19, 1975)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
DE 2517381 A	October 28, 1976		000	
DE 2517381 B	March 3, 1977		000	

INT-CL (IPC): A23B 4/02; A23L 1/27

ABSTRACTED-PUB-NO: DE 2517381A

BASIC-ABSTRACT:

Pickling redness of meat, processed meats and sausages, is achieved or enhanced by adding natural haemoglobin blood dye, the globin component of which is degraded, completely or partly, by hydrolysis. Additive is non-toxic. Pickling redness can be achieved without adding nitrates or nitrites, or by adding lower nitrate or nitrite quantities, e.g., a pickling redness resisting cooking can be achieved with half of nitrite concn. required for reddening with myoglobin. Process is independent of myoglobin content of substrate. Additive does not simulate freshness, can counteract Fe deficiency in flesh, can bond nitrite residues and suppress carcinogenic nitrosamine formation.

TITLE-TERMS : ACHIEVE REINFORCED PICKLE RED MEAT ADD HAEMOGLOBIN HYDROLYSATE
PREFER COMPLEX NITROGEN CARBON

DERWENT-CLASS: D12

CPI-CODES: D03-A01;

⑤

Int. Cl. 2:

⑯ BUNDESREPUBLIK DEUTSCHLAND

A 23 L 1/275

A 23 B 4/02



DT 25 17 381 A 1

⑪

Offenlegungsschrift **25 17 381**

⑫

Aktenzeichen: **P 25 17 381.3-42**

⑬

Anmeldetag: **19. 4. 75**

⑭

Offenlegungstag: **28. 10. 76**

⑯

Unionspriorität:

⑰ ⑯ ⑯

⑯

Bezeichnung: **Mittel zum Erzeugen oder Verstärken des Pökelrots bei Lebensmitteln sowie Verfahren zu dessen Herstellung**

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Anmelder: **Raspe, Uwe, Dipl.-Chem., 2000 Hamburg**

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Erfinder: **gleich Anmelder**

Prüfungsantrag gem. § 28b PatG ist gestellt
